Creamy Lemon Meringue Pie

(Makes one 8- or 9-inch pie)

- **1 (8- or 9-inch) baked pastry shell, cooled or 1 graham cracker crumb crust**
- **3 eggs, separated***
- **1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)**
- **½ cup ReaLemon® Lemon Juice from Concentrate**
- **Few drops yellow food coloring, optional**
- **¼ teaspoon cream of tartar**
- **⅓ cup sugar**

Preheat oven to 350°. In medium bowl, beat egg yolks; stir in Eagle Brand, ReaLemon and food coloring. Pour into prepared pastry shell. In small bowl, beat egg whites with cream of tartar until soft peaks form; gradually add sugar, beating until stiff but not dry. Spread meringue on top of pie, sealing carefully to edge of shell. Bake 12 to 15 minutes or until meringue is golden brown. Cool. Chill before serving. Refrigerate leftovers.

**Use only Grade A clean, uncracked eggs.*

the dessert maker